

味子

Chapter 47 Goldfish's Chilled Chinese Noodles







THE KEY TO WINNING IS HOW MUCH THEY ARE ABLE TO PERFECT THE CHILI IN THIS SHORT PERIOD OF TIME!

THIS CHILI SEEMS SIMPLE, BUT THERE IS ACTUALLY A LOT MORE HIDDEN IN IT

See how easy it is to lose sight of the



THE SECOND ROUND'S CHILI IS



CHILLED CHINESE NOODLES



I WILL USE EXTREMELY HEAVY AND THIN NOODLES!

THERE ARE MY CHILLED CHINESE NOODLES!

THIS IS IT!!



THAT THIS IS
ALSO COUSIN
GONG'S
FRIEND
COUSIN HAO
GONG'S SON

THIS WILL BE
THE "HAO"
THAT WILL LET
EVERYONE
KNOW



FLUFFY OF AGO WAS
USED IN IT, SO THE
SMELL IS PERFECT. THE
NOODLES ARE REALLY
STUFFY AS WELL

I GUESS THE
QUALITY
WAS
FRESH TO
MAKE THE
NOODLES



UP UNTIL
HERE, IT'S A
NORMAL
CHILLED
COLD
NOODLE
DISH

WOW
HOLY



A SALAD-LIKE
DISH WITH
PLenty OF Cold
VEGETABLES?

THESE ARE
THE INGREDIENTS FOR
THE FAMOUS
NORTH-STYLE
WINTER
DISHES
CALLED
CHINESE
NOODLES!



PERILLA
LEAVES



BITTER
MELON



RADISH



WATER
SPINACH



AND
LETTUCE

WATER
SPINACH
CHINESE



THIS IS THE BEST
RECIPE I
HAVE DEVELOPED
FROM THE PLANT
OF THUNDER IN THE
WESTERN COUNTRY!

AN ADDITION
TO THE
WINTER!



THIS IS THE
BEST RECIPE I
HAVE DEVELOPED
FROM THE PLANT
OF THUNDER IN THE
WESTERN COUNTRY!

THE SAUCE
WILL BE THE
SPECIAL SAUCE
DRESSING



THIS IS
THE BEST
RECIPE I
HAVE DEVELOPED
FROM THE PLANT
OF THUNDER IN THE
WESTERN COUNTRY!

PERILLA-
STYLE
CHINESE
NOODLES



AND THERE IS
NO SUCH A
CIVILIAN LINE
WE CANNOT
ACCEPT

FORMERLY
CLIMBING TO
THE KING
OF WORLD
CLIMBING



YOU WANT ME
TO ACTUALLY
ON THE CLIMBING
CLIMBING - YOU KNOW

THE ONLY
THING WE
AT A PRE-
PAREDNESS
YOU WANT



I CAN
HANDLE IT.

IT'S
SOUNDING

I DON'T
FEEL
ANYTHING

THAT'S
RIGHT



THE LAST ONE
LASTING
WILL ONLY BE
BE? ACTUALLY?

HOWL AS
MUCH AS
YOU WANT
NOW



IT'S A CHALLENGE
HOWL FILLED WITH
CONFIDENCE AND
EXCITEMENT

IS IT
POSSIBLE
OR IS IT
IMPOSSIBLE?



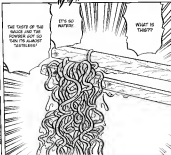
JUST
NOW...

I THINK I
HEARD
SOMETHING
NOW...







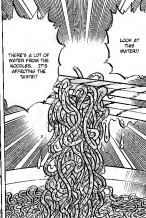




WATER
FROM
NOO-
NOODLES!

WATER! WATER!

I
GOT
IT!



THERE'S A LOT OF
WATER FROM THE
NOODLES... IT'S
AFFECTING THE
TASTE!

LOOK AT
THIS
WATER!



THESE TALL NOODLES
ARE NOODLES ARE SO
POW! NO MATTER HOW
YOU DRAIN THE WATER
OUT, THERE WILL
ALWAYS BE SOME
DRAUGHT IN IT

BUT THERE
EXTRA-
MUCH THIS
NOODLES!



TO AVOID HAVING
THE NOODLES
STICKING TOGETHER,
YOU HAVE TO DRINK IT
THROUGH WITH A
LOT OF WATER.

RIGHT AFTER
YOU COOK THE
NOODLES FOR
THIS DRINK, YOU
HAVE TO DRINK
IT THROUGH
COLD WATER





THIS IS THE ONLY
WAY I CAN HAVE
DELICIOUS
DILLED CHINESE
NOODLES!

I'M
SERIOUS!



HOW ARE YOU
GOING TO STOP
THE NOODLES
FROM STICKING
TO EACH OTHER
WITHOUT WATER?

ARE YOU
SERIOUS?



FROM
FORMERLY
BOILED
NOODLES!

I'LL TAKE
ABOUT 20
GLASS
WATER
IN 1 MIN



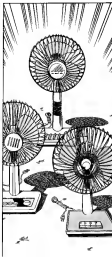
I BORROWED
FANS FROM
OUR NEIGHBORS

HEHE!



I'LL MIX SESAME
OIL WITH THE
NOODLES IN A
MIN!

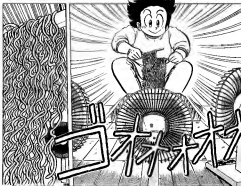
THEN, TO MAKE
SURE THE
NOODLES DON'T
STICK OR GET
TANGLED,





BLOW AWAY
ALL THE
WURATH FROM
THE NEEDLES!

NOW, BLOW!
BLOW AS MUCH
AS YOU WANT!





IT'S DONE!!

YES!!



TRY IT!
HOW DOES
IT TASTE?

QUICK,
PLEASE!



YOU CAN ALSO
REALLY TASTE
THE FLAVOR OF
THE NOODLES
AND SAUCE!

ON TOP
OF THAT...

IT'S JUST LIKE
IT WAS WHEN
THROUGH
WATER! IT'S
GELLED
COMPLETELY.
YOU CAN'T FEEL
ANY NASTY
AT ALL!

YEAH-
CLOSE!







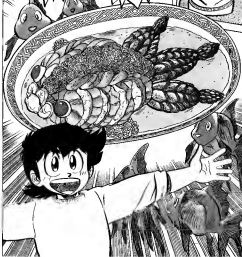
That's it's the design of the costume!



AHH!

I CALL IT 'GOLDFISH
CHILLED CHINESE
NOODLES!'

THESE ARE SPECIAL
YONGCHU-STYLE
PLATED CHILLED
CHINESE NOODLES!





WITH THIS
BOTH
CHILDREN
AND ADULTS
CAN HAVE
FUN WHILE
EATING!

YOU
KNOW HOW
PEOPLE
TEND TO
LOVE FISH
COOKED
DURING THE
SUMMER?

JUST BY
LOOKING
AT IT!

I FEEL
ALREADY

ALL
HARMONISE
WITH EACH
OTHER,
CREATING A
WONDERFUL
LOOK!

ON TOP OF THAT,
THE GREEN FROM
THE VEGETABLES
THE YELLOW FROM
THE NOODLES AND
THE RED FROM
THE CARROT

BUT IT
TASTES
AMAZING
TOO!

THIS DISH
DOESN'T ONLY
HAVE THE
LOOKS

I FEEL BAD FOR
KADAMA AND
SHIRONAKA-GAN,
BUT I'LL WIN THE
NEXT MATCH WITH
THIS GOLDFISH!

TOMORROW
IS THE
SECOND
SCRAMF!